

Sweet & Sour Pork with Fruits

Contributed by Masaki Yanagiya, Head Chef of DYNASTY, Hilton Tokyo

Difficulty: Medium | Preparation: 15 min | Cooking: 10 min | Serves: 2

Ingredients	Method
<p>Key Ingredients 6 thin slices of pork belly 6 pieces of green grapes 6 strawberries 6 cherry tomatoes 50g sliced onion Potato starch Fine strips of leek (optional)</p> <p>Black Vinegar Sauce 2 tablespoons of black vinegar 2 tablespoons of balsamic vinegar 2 tablespoons of rice vinegar 5 tablespoons of water 1 teaspoon of soy sauce 5 tablespoons of sugar 4 tablespoons of crystal sugar 1 pinch of salt 1 tablespoon of potato starch with water</p>	<ol style="list-style-type: none">1. Lay sliced pork belly on a flat surface and sprinkle salt and pepper2. Coat green grapes, strawberry and cherry tomato with potato starch3. Coat sliced pork belly with potato starch4. Place a piece of green grape on the pork and nicely roll up. Do the same with the strawberries and cherry tomatoes5. Once all ingredients are nicely rolled up, sprinkle potato starch onto them6. Heat oil (mid temperature) and deep-fry above ingredients7. Prepare black vinegar sauce:<ol style="list-style-type: none">a. Combine water, sugar and crystal sugar in pan and heat up.b. Once boiled, add all vinegars and soy sauce.8. Sir in the fried pork. Once blended, thicken with potato starch and water.9. Garnish pork with onion and leek.